

Pot Sink Dispensing System

Preparation

Clean and sanitize all compartments and drain boards before each use

Fill the far-left sink basin to 3/4 capacity with 110°F water (minimum 95°F) and pot soap.

Fill the center sink basin with hot water only, adding no other chemical cleaners or sanitizers.

Fill the far-right sink basin to 3/4 capacity with warm, 75°F water and sanitizer.

Procedure

Place soiled dishes into the far left wash basin containing soapy water. Allow them to soak for several minutes, then use a scrubber to remove any hardened food material.

Dip each dish or item into the center basin, and move back and forth several times to rinse off the soapy water, then remove.

For sanitizing follow the specific directions for the type of sanitizer being used.

Place the sanitized dishes into a dish rack and allow them to air-dry before putting away or stacking.

Important Notes

Only dispense one product at a time

Do not wash mops or hands in three compartment sink

Air dry clean items before storage or use. Do not towel dry

Keep proper chemical test kits on hand & follow all chemical testing procedures

Always wear protective clothing and eye wear when working with chemicals

